

Catherine Talbot's Gossip of the Paris Fashions

PARIS, Aug. 29.—The fascinating accordion plaited skirt will be revived for this year, especially for young girls. The accordion plaited blouse, too, is becoming and well suited to the slight woman. The majority of fete frocks which I have recently seen are of linen de soie, incrustated with lace, sometimes of two or three different makes, in the form of medallions. The lovely but perishable chiffon rose is still used as a trimming, but medallions are far more lasting and look charming on box plaits of various sizes. Dark blue, coarse alpaca or silk linings are worn with a touch of black and white and sometimes with orange, which latter color is to some extent taking the place of green as a combination with dark blue. The tailors, however, will use green in plaid mixtures for autumn suits. A very pretty dark blue linen de soie is made with a skirt which just clears the ground, trimmed with fine graduated frills. The blouse has a deep yoke of coarse, white guipure, which is extended down the sleeves. A pointed belt of orange panne and a touch of orange in the black and white fowered cravat completes the costume.

There has been a tendency for some time past to return to the round "umbrella" skirt. These skirts are worn with little pads at the back to give roundness to the waist. This fullness in the back is generally becoming. The tendency still is to shorten the waist behind and lengthen it in front. The simplest frocks show fine tuckings, insertion and edgings of lace, which means that they must be turned out by experts in the art of hand stitching, thus insuring a chic finish to the most insignificant frock. There is a certain amount of fine stitching even on tailor made gowns.

I must describe a few of the charming demitroisets I have seen recently. One of the most attractive was a rose pink taffeta, with skirt flounced to the knees and tucked over the hips. The bodice was formed almost entirely of a very deep berthe, which also formed part of the sleeves, the lower portion being of lovely hand embroidered taffeta over accordion plaited chiffon of the same shade. It had a pointed waistband and was cut slightly décolleté, the top of the berthe being prettily gauged. A large hat was worn with this dress, the only trimming being a wreath of La France roses and leaves.

The skirts of the demitroisets and indeed of all the "dress up" frocks are longer than those of the English. The mouseline de sole shown to me was covered from the knees downward with little frills of valenciennes, banded with liberty satin. The sleeves were frilled to match the skirt. The bodice fitted the figure somewhat closely and over it was a small zone of English lace, the broderie and valenciennes lace. A large white ermine hat with one of the new "jam pot" crowns trimmed with three white feathers completed this charming toilet.

There is a craze just now for beflowered and befrilled frocks. The lace and frills in all sorts of fantastic designs are steadily gaining in popularity. The rage for old embroidery and lace is constantly growing. Spangles and silver embroidery are coming in again for evening wear. I have had a peep at a troussseau recently and I must describe a couple of the most charming dresses. One is entirely

of pale gray tulle, spangled with silver. There is a most ravishing cloak to go with it of gray oriental satin, lined with mink. A high collar is faced with mechin lace and a fichu of the same reaches almost to the knees, caught up with old paste buckles. The lace and clasps were the wedding gift of the bride's grandmother. There is no more acceptable wedding present than lace,



If it is real. Even a muslin blouse can bear a little lace on the collar and down the front. All the neat blouses at present have high collars of lace, ribbon and muslin.

Some of the smart hats in this troussseau had very high crowns, trimmed with sash ribbons, caught with buckles, while the brims were draped with lace. One lovely model was of old rose velvet, draped with valenciennes lace. It had a shaded satin ribbon twisted about the crown and caught with a quaint buckle. The French sailor is the most popular knockabout hat of the moment and is eminently suitable for traveling. It is most becoming worn well over the eyes, as traveling hats should be, and it ought to fit the head closely at sides and back. This style of hat gives distinction to any head and presents a charming back view whether the hair is arranged high or low. A pretty fancy is to have the soft silk or muslin scarf which drapes the hat match the stock for the neck. A nice way to use the scarf is to drape it loosely around the

ground and a very long plaited basque coat of the same material. The most seductive arrangements are effected to replace collars. The square cutaway yoke of lace with narrow ribbon border, drawn up with little rosettes in the corners, is a very pretty finish for a white or cream lawn blouse. The popular white or ecru linen skirt invariably appears with a lawn blouse. A sloping shoulder collar of the same material as the skirt is made in points which reach almost to the waist behind, embroidered in soft colors. These collar capes are not in the least costly, yet they are particularly chic on the simple morning frock. There are many other inexpensive items which should be added. A

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line. The woman of modest income may be able to equal a richer one by a display of taste and the cultivation of common sense in the selection of suitable clothing. There are many mondaines in Paris who rightly regard the purchase of one well made gown as preferable to two of inferior material and make. The disposal of various adjustable details will enable one with two or three smart costumes to give the impression of a large wardrobe. To those who must always appear well groomed and up to date a few hints upon dressing well on a moderate income may deserve attention. Ecru or white linen gowns as well as coarse holland look very smart with their plaited skirts just clearing the

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PARISIAN SARTORIAL GEMS.

well made skirt of soft silk or voile with a number of dainty dinner corsets and blouses would add a variety to a few costumes. Coarse ecru canvas cravats are cut out of one piece and shaped a little high at the sides, descending in a bib shaped, narrow tab in front, the whole collar being covered with bright colored Russian em-

broidery. Cuffs to correspond may be worn with good effect on a plain tuckered blouse. Lace ties are dainty combined with English embroidery, with a narrow black or colored ribbon round the outside of the neckband, crossed in front and pinned with a jeweled clasp, whence it falls in tasseled ends.

The Greek key makes a charming decoration. The other day I saw a pretty frock of reseda green voile with white chantilly insertions in a large Greek key design round both skirt and bodice. As there is a horizontal as well as a perpendicular line in the Greek key, it is not at all bad for a short figure. The top of the bodice was very pretty. Green chiffon was gauged between the lines of insertion. There was a white waistband with a little dwarf sash at the back and in front a blue enamel and paste buckle. A few frocks of pale blue eolienne had Paquin tucks on the skirt, each one edged with cluny lace. The blouse bodice was gauged and had a



yoke of pale blue sequin embroidery with imitation scarabs here and there and some gold in the design. This little square yoke was made from a Greek key sequin insertion with a piece of cluny lace behind the sequin embroidery at the neck to give it a round line. Appliques of cluny were on the bodice also.

There is a great craze for white at present. It is worn for grand occasions as well as for the most common place. Linen gowns are taking the place of homespun for the seaside and early fall wear. A new sleeve for the plaited bolero is fully a yard and a half wide and has but one seam. It is plaited into the armhole and gathered into a directoire cuff.

Stoles are much worn over here. They are made of delicate fabrics, organdie, lace and mousseline, lined with silk, or unlined if the lace is heavy. Chiffon stoles are covered with little tucks set close together to give the effect of feathers. These are wide on the shoulders and have long ends reaching below the knees.

CATHERINE TALBOT.

Face Surroundings.
An old sage who understood human nature pretty well advises women to "study first the effect produced by the face, the hair and the head gear." It holds good now just as much as it did more than a hundred years ago. It is wise to study the points of the face; the low style of dressing the hair is supposed to show off the profile to advantage. In some women a touch of color lights up the complexion wonderfully, while others are better without. The point is to learn what suits you. Many women are so ignorant of the rules which govern the complexion that they wash their faces in the winter before going out into the cold air—a fatal mistake. Soft draperies at the base of hats and toques are eminently becoming to some, but not to others. Some faces are improved by high collars, while others look far better with the bodice cut low at the throat. As a rule the bow and the ruffle are becoming to all.

Dusky Beauties.
Vanity is by no means the monopoly of civilized womanhood, and many an Indian belle spends more on her costume than a smart French woman. Not infrequently a semisavage girl has a wardrobe consisting of furs which would be worth from \$5,000 to \$10,000. Grundeman, the explorer, relates how one fair Greenland woman wore a dress of seal skin with a hood of that costly fur, the silver fox. The garment was lined with the fur of the young sea otter, and there was a fringe of wolverene tails. About \$500 is probably the average worth of the dress of Indian women on the Columbia and Fraser rivers.

Graul saw a Dyak girl with a corset of gold. It was made of forty solid gold rings, the smallest being at the waist and the rest gradually increasing in size above and below it. This curious article of attire represented the girl's dowry.

Shoes and the Effect on Nerves.
Travelers say that the reason why nervous people don't exist in China is because it is there the custom to wear soft shoes. There is no doubt that hard soled, creaking foot gear is responsible for many nervous women and lands. Tired feet and tired nerves will find solace in a warm footbath with a handful of sea salt in it. Move the feet about or keep them still, as best pleases you, as long as the water is pleasantly warm, and after removing every particle of core or any bruised part cut them again into lengthwise sections. To a peck of apples allow four good sized lemons. Slice these thinly, rind and all, cutting only half way across the lemon at a time. To every pound of fruit allow a pound of sugar and cook as for preserves until the apples are tender, but not in a pulp; then put away in jars. It will harden into a delicious jellylike marmalade. Quinces also make a good marmalade in this way.

In preserving fruit, to insure it against becoming moldy or working, care should be taken to gather it when it is quite dry and not after a rain; also be sure to cook it sufficiently. Neither will anything prevent preserves becoming moldy if kept in a damp place. The jars should never remain in a closet with an outside wall. In the driest quarters dampness will penetrate insensibly through even stone and brick. The closet should also be cool as well as dry and the jars should be perfectly dry and washed when filled. A piece of white paper dipped in brandy and fitted inside the top of the jar helps to keep jam from molding.

Marmalade or jam may be made from the pulp of fruit after the juice has been used for jelly. If this is done the pulp should not be pressed too dry, or a very little water may be added before mixing with the sugar. A pound of sugar to a pound of pulp is the general rule. When fruit is scarce, quinces, peaches, grapes and all the small fruits may be utilized in this way as a matter of economy.

Here is an English recipe for apple jelly preserves, which is an old and excellent one: Wipe and cut up seven pounds of tart apples, without peeling and coring, and place them in a granite dish with two quarts of water, two sliced lemons and one inch of stick cinnamon. Cover with a pie paste of plain flour and water made stiff and bake for six hours. Remove the paste and strain the pulp through a cloth. Add a pound of sugar to each pint of juice and cook for half an hour. Fill your jelly tumblers and cover with white paper brushed over with white oil of egg.

ALMOND WAFERS.—Beat together half a cupful of butter and a cupful of sugar. Add half a cupful of milk, two cupfuls of pastry flour and half a teaspoonful of essence of vanilla. Spread thinly on a large, buttered baking sheet. Mark out in squares, sprinkle with the almonds blanched and chopped. Bake five to ten minutes. Cut the wafers apart and while still warm roll them round a stick to curl them—the nuts of course being on the outside.

Fig Pudding.—Chop half a pound of figs and half a pound of suet, add two-thirds of a cup of sugar, two eggs, one cup of flour and half a teaspoon of baking powder; mix thoroughly and steam or boil four hours. Eat with hard sauce.

Prune Pudding.—Boil half a pound of prunes until soft, remove the stones and chop or mash to a pulp. Soak one tablespoonful of gelatin in a pint of milk for half an hour, then place on the stove in a double boiler and stir until thoroughly dissolved. Stir in carefully the beaten yolks of two eggs, cooking to a soft custard. Remove from the fire and sweeten to taste. Stand in a cool place until it begins to harden; then mix in the prunes, stirring thoroughly, make a meringue for the top with the whites of the two eggs and serve with a delicately flavored boiled custard.

Scalloped Mutton.—Cut some breast of mutton into one inch squares and place in a stewing pan. Just cover the meat with stock or water, add pepper, salt and an onion and stew very slowly till the meat is tender. Pour all into a dish and when quite cold remove the fat. Line a pie dish with short crust, place the pieces of meat in it, after flouring thickly, add a little thick gravy, pepper and salt. Scatter bread crumbs over and bake till the pastry is done.

VISITING TOILET

THE toilet shown in the illustration is suitable for almost any light weight cloth, trimmed with guipure or whatever lace may suit the fancy. The flounce is gauged a couple of



inches at the top to form a heading. The fullness of the smart little bolero is put on with gaugings as well as that on the sleeves. The underbodice has also gaugings and lace and the sleeves end in lace cuffs.

To Clean White Flannel.
If you fold a soiled white flannel blouse or skirt between sheets of white tissue paper and press them between the mattress for a few days, the arsenic of the paper has a magic effect on the dirt and the garment comes out quite clean.

Fuller Skirts.
The plain, clinging skirts have had their day. There is one consolation, however—it makes it possible to have one silk lining for several skirts.

Useful Hints on Making Pickles and Canning Fruit

"H AVE you done all your pickling and preserving, Mrs. de Potts?"

"No, indeed, Mrs. St. Kettles. That crabapple jelly won't jell and the chili sauce is bound to spoil."

"That is because you don't boil it long enough. Chili sauce should be well cooked and sealed hot, and then you won't have any trouble. But if you are afraid you can cork it up tightly in pickle bottles and make them airtight with melted sealing wax. If on opening the bottle the sauce should show a tendency to spoil, seal it over again and use it at once. Be careful to wash and seal the bottle before returning the sauce."

Chili sauce is such a delicious relish for cold meat, or hot meat either, that it would pay any housekeeper to make a supply for winter, especially as the homemade article is so far superior to that which you buy. This is Mrs. St. Kettles' recipe: Take nine large, ripe tomatoes, scald, peel and chop them. Chop two chili peppers and one large onion, add one tablespoonful of salt, two of sugar, one teaspoonful each of ground ginger, cloves, allspice and cinnamon, one grated nutmeg and two teaspoonfuls of elder vinegar. Stew over a moderate fire for three-quarters of an hour, taking care that it does not scorch. Fill the bottles very full and cork while hot. This recipe, of course, can be doubled or trebled; any quantity may be made, according to requirements.

Another delightful relish is chutney. It may be made of tomatoes or apples. If apples are used a dozen will be required, three chili peppers, one good sized onion, one cup of raisins, seeded and chopped, one pint of elder vinegar, the juice of four lemons, two cups sugar, one quarter teaspoonful cayenne, one tablespoonful ground ginger, one tablespoonful salt. Peel, core and chop the apples, chop onion and peppers very fine, add the vinegar and cook one hour, add the other ingredients and cook another hour, stirring often. Bottle hot.

To make the most delicious picadillo, slice one peck of green tomatoes, mix with them one cupful salt and let stand twelve hours. Pour off the water and chop the tomatoes, together with one good sized head of celery and six onions. Mix one teaspoonful of white pepper, one tablespoonful each ground allspice, cinnamon and mustard with two cupfuls brown sugar. In a granite kettle put a layer of tomatoes, onions and celery and sprinkle with the sugar and spice and so on until all is used. Cover with elder vinegar and cook until soft.

And now I must give you a recipe for some nice sweet pickle. This can be

made from ripe cucumber or the green part of watermelon. If cucumber, pare and remove the seeds. Cut in strips lengthwise. Boil a teaspoonful of alum in two quarts of water and allow the cucumbers to remain in this two or three hours on the back of the stove, then plunge them into cold water. Cook until moderately tender. Have ready a



hour without removing the spice bag. Ripe cantaloupes, peaches, pears, sliced pineapple and tomatoes can also be pickled this way, but it is not necessary to scald these in the alum water, and the length of time allowed for cooking should vary according to the fruit. These sweet pickles are simply delicious with meat, as also are spiced



PICKLING AND PRESERVING DAY.

grapes. For these wash seven pounds of grapes, slip them out of the skins. Stew to a pulp and press through a fine colander to remove the seeds, mix with the skins, add four pounds of brown

sugar, a pint of elder vinegar, one tablespoonful each of ground cloves and cinnamon, one teaspoonful of allspice and a grated nutmeg. Let boil two hours and put away in jars. Gooseberries and currants done this way are also very tasty.

Nasturtium seeds make excellent pickles. They should be picked when

of sugar to a pound of fruit is generally opening. Nasturtiums have a flavor of their own which makes spice unnecessary.

Now to make citron preserves: Pare and core the citrons and cut into strips. To each pound of citron allow four ounces of green ginger, four lemons and one pound of sugar. Boll the ginger in three pints of water until the flavor is extracted. To the ginger water add the sugar and juice of the lemons. Stir until the sirup is clear; remove any scum. Add the citron and cook until tender, but not too soft. Put away in jars.

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